

WINE LIST

BY GLASS

SPARKLING WINE / APERITIF

Gemin Valdobbiadene Prosecco DOCG, Veneto, Italy RM 48 (125 ml)
An explosion of fruits and flowers. Extra dry. Perfect for an aperitif.

WHITE WINE

E'got Trebbiano Chardonnay, 2018, Romagna, Italy RM 39 (125 ml)
Fresh mineral with hints of tropical fruits, well balanced.

Passimento Romeo & Juliet Bianco, 2019, Veneto, Italy RM 42 (125 ml)
Elegant white, good structure, strong apricot note.

RED WINE

E'got Merlot Sangiovese, 2019, Romagna, Italy RM 39 (125 ml)
With fruity and lively characteristics quality of Italian wine

Pasqua Chianti DOC, 2018, Tuscany, Italy RM 42 (125 ml)
Dark cherry, dry, medium tannin with hint of spices.

DESSERT WINE / DIGESTIF

Luretta Malvasia Dolce, Piacenza, Italy RM 28 (50 ml)
Full body, highly concentrated and aromatic scent of ripe fruits.

Lombardo Vin Santo di Montepulciano DOC, Tuscany, Italy RM 30 (50 ml)
Blend of Malvasia and Trebbiano, aged and golden caramelised.

BY BOTTLE

SPARKLING WINE

Gemin Valdobbiadene Prosecco DOCG, Veneto, Italy RM 225
An explosion of fruits and flowers. Extra dry. Perfect for an aperitif.

Chateau Paul Mas Prima Perla Blanc de Blanc, France RM 240
Lovely bright golden yellow with fine bubbles, intense scents of white peach, creamy rich Chardonnay sparkling wine.

WHITE WINE

WHITE. LIGHT & REFRESHING. DRY.

E'got Trebbiano Chardonnay, 2018, Romagna, Italy RM 155
Fresh mineral with hints of tropical, well balanced.

Uggiano Prestige Vermentino, 2018, Tuscany, Italy RM 160
The nose smells of mineral and yellow-pulp fruit, with floral references of jasmine and peach blossoms.

Sangiovanni Kiara Offida Pecorino, Marche, Italy RM 165
Refreshing green apple & citrus with underlining minerals.

Mandarossa Ciaca Bianca Fiano, 2018, Sicily Italy RM 170
On the nose, it has notes of jasmine, basil and grapefruit. On the palate, it is mineral-sapid with scent of herbs oregano and mint.

Monte Del Fra Soave Classico, 2018, Veneto, Italy RM 175
Aromas of chamomile flower, yellow apple. A hint of dried herb.

Vignette del Sole Pinot Grigio delle Venezie DOC, 2020, Italy RM 180
A natural white wine with acacia blossom and citrusy notes.

WHITE. STONE FRUIT. SILKY FINISH.

Passimento Romeo & Juliet Bianco, 2019, Veneto, Italy RM 165
Elegant white with good structure, strong apricot citrusy notes.

WHITE. CREAMY. LONG FINISH.

I Fabbri Casole Bianco, Tuscany, Italy RM 175
*A mix of Malvasia and Trebbiano, complex yet easy to drink.
Dry & yeasty. Perfect for a creamy or seafood dish.*

Theria Vermentino DOC, 2018, Sardegna, Italy RM 180
*Bright yellow, with intense and complex fruity notes, hint of
white floral and dried fruit.*

Marco Felluga Pinot Grigio Mongris, 2018, Collio, Italy RM 195
*It has a pronounced hints of acacia flowers, apple, and copper.
Full bodied, well-structured and has a remarkably long finish.*

Jean Marc Brocard Chablis Domaine St. Claire, 2019, France RM 215
*From chardonnay grape. On the nose, it has an intense yellow
fruit notes and balanced acidity.*

WHITE. AROMATIC & SLIGHTLY ACIDIC.

Luretta Malvasia Dry, 2019, Piacenza, Italy RM 175
*An aromatic bouquet of wild flowers with apricot, and nectarine
on the palate. Bright acidity.*

Braida Moscato d'Asti, 2019, Piedmont, Italy RM 180
*Slightly sweet wine with aroma of white blossoms and ripe peaches.
Gentle bubbles and bright citrus.*

ROSÉ WINE

ROSÉ. LIGHT BODY. FRUIT FORWARD.

Giacomo Fenocchio Rose Langhe DOC, 2020, Piedmont, Italy RM 185
Strong note of strawberry, citrus blossom, refreshing!

RED WINE

RED. MEDIUM BODY. WELL BALANCED.

E'got Merlot Sangiovese, 2019, Romagna, Italy RM 160

Ripe plum and currants, soft tannin and smooth finish. Pairs well with pasta and red meats.

Pasqua Chianti DOC, 2018, Tuscany, Italy RM 170

On the nose, aroma of cherry and red berries with hint of spices. On the palate, oaky, hint of vanilla, medium tannins.

Vignette del Sole Montepulciano d'Abruzzo DOC, 2020, Italy RM 175

A natural red wine with bright acidity, notes of cherry & dark berries.

Pasqua Shiraz Nero d'Avola, 2019, Sicily, Italy RM 180

Organic wine with distinct note of plum, cinnamon and clove.

Giacomo Fenocchio Barbera d'Alba DOC, 2019, Piedmont, Italy RM 190

Medium to full body, dry wine with scents of typical vine.

RED. LIGHT BODY. SOFT TANNINS.

Giacomo Fenocchio Nebbiolo DOC, 2018, Piedmont, Italy RM 190

Intense plum and cherry with hints of liquorice and rose, good body, well balanced tannins.

RED. FULL BODY. DARK FRUIT NOTES.

Pasqua Sangiovese, 2018, Puglia, Italy RM 160

Intense fruity perfumes, full body, soft supple tannins with long finish.

Tre Archi Negroamaro Copertino Rosso DOP, 2018, Puglia, Italy RM 165

100% Negroamaro grapes, intense red ruby with hints of red berries, vanilla and liquorice, best with red meat and cold cuts.

Giacomo Fenocchio Langhe Freisa DOC, 2017, Piedmont, Italy RM 180

Deep ruby red, intense bouquet, dry and spicy with good body.

Corte Aleardi Valpolicella Classico Superiore, 2017, Veneto, Italy RM 185

Dark berry notes with hints of cocoa, tobacco and spices.

Sangiovanni Zeii Offida Rosso Bio DOCG, Marche, Italy RM 205

A mix of Cabernet Sauvignon and Montepulciano grape. An intense vanilla, dark prunes and cocoa with good acidity.

RED. FULL BODY. OAKY, AGED & LONG FINISH.

Montaribaldi Barbaresco Palazzina DOCG, 2014, Piedmont, Italy RM 280

Hints of violet and aroma of cocoa, vanilla and tobacco, from the oak ageing, taste is full and persistent.

Montaribaldi Barolo DOCG, 2012, Piedmont, Italy RM 300

Purplish red ruby colour, with intense ethereal bouquet, spices and bitterness flavour of liquorice.

Antichello Amarone della Valpolicella Classico, 2014, Veneto, Italy RM 350

Top reviewed wine in Valpolicella area. Bold ripe cherries, cassis and prunes, hint of chocolate milk, rhubarb and balsamic mentholated tobacco, creating an exquisitely refined elegant bouquet.

Palagetto Brunello di Montalcino DOCG, 2012, Tuscany, Italy RM 380

Sangiovese grape charm with stylish floral hints, fresh red berry, hints of leather, earth and autumn leaves. Structured tannins, edgy acidity, a well defined finish.

I Fabbri Chianti Classico Gran Selezione DOCG, 2015, Tuscany, Italy RM 420

100% carefully selected Sangiovese aged in French oak for 24 months. Typical complex and persistent bouquet with notes of purple oak fruit.

*All prices are subject to 10% service charge.

*Corkage fee of RM 40 /bottle of wine and RM 80 /bottle of spirit applies to any bottles brought from outside.

COCKTAIL

| | | |
|-------------------------|------------------------------------------------------------------------|-------|
| PYRUS GIMLET | <i>Gin, Pear, Elderflower, Citrus (Fruity & Refreshing)</i> | RM 40 |
| BLOOD & SAND | <i>Whisky, Blood Orange, Red Vermouth (Fruity & Exotic)</i> | RM 40 |
| JUNGLEBIRD | <i>Spiced Rum, Campari, Pineapple (Tropical & Bittersweet)</i> | RM 40 |
| PALOMMA | <i>Tequila, Cynar, Grapefruit (Vegetal & Bittersweet)</i> | RM 40 |
| NEGRONI | <i>Dry Gin, Campari, Red Vermouth (Spirit-Forward & Botanical)</i> | RM 40 |
| GIN MARTINI | <i>London Dry Gin, White Vermouth (Spirit-Forward & Crisp)</i> | RM 40 |
| NUMBER1 | <i>Whisky, Cointreau, Aperol (Spirit-Forward & Citrusy)</i> | RM 40 |
| IRISH GODFATHER | <i>Whisky, Coffee Liqueur, Amaretto (Bold & Nutty)</i> | RM 40 |
| APEROL SPRITZ | <i>Aperol, Prosecco (Bubbly & Bittersweet)</i> | RM 44 |

CRAFT BEER

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| LITTLE CREATURES Pale Ale | | RM 32 |
| | <i>Full body, hoppy, bitter finish, citrus, nectarine, burnt toffee</i> | |
| PERONI NASTRO Azzuro Lager | | RM 32 |
| | <i>Crisps, light and refreshing, citrus aroma</i> | |
| LABI PRESTIGE La Ambrata | | RM 40 |
| | <i>Light, creamy with bitter end, aroma of mango & grapefruit</i> | |
| LABI PRESTIGE La Rossa | | RM 40 |
| | <i>Dark, creamy, sweet & balanced, toffee, caramel, ripe fruit</i> | |
| LABI PRESTIGE La Nera | | RM 40 |
| | <i>Dark, creamy, & persistent, dominant liquorice & coffee</i> | |

OTHER BEVERAGES

HOT TEA

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| Earl Grey Tea | RM 14 |
| Jasmine Green Tea | RM 14 |
| Rose Decaf Tea | RM 14 |
| Peppermint Tea | RM 14 |
| Chamomile Tea | RM 14 |

HOT BREWED COFFEE

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| With milk on the side | RM 14 |
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SODA

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| Coke / Coke Zero / Sprite / Ginger Ale / Tonic Water | RM 10 |
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KOMBUCHA

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| Honey Lemon Bentong Ginger | RM 18 |
| Passionfruit | RM 18 |

WATER

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| San Pellegrino Sparkling Water 1 Lt. | RM 19 |
| Acqua Panna Still Water 1 Lt. | RM 19 |

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